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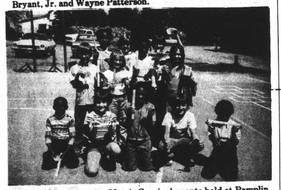
RAYMOND BRYANT, Rt. 3, Appomattox, is shown with 18 pound turkey he bagged on Friday morning on the State Forest property near Vera; although it was not the first turkey he has killed during his years of hunting, it was the first he has bagged this year. Accompanying him on the hunting trip were Leon Bryant, Jr. and Wayne Patterson.



#1 Winners in the nine Metric Carnival events held at Pamplin Elementary School are shown in photo above.

#2 Mrs. Janet Morgan's second grade class at PES won the award for finding the most ten centimeter objects in the Treasure Hunt.

#3 Miss Rebecca Jordan and sixth grade students who planned the Metric Carnival at Pamplin Elementary School are shown in above photo.

METRIC CARNIVAL HELD AT PAMPLIN ELEMENTARY SCHOOL

Sixth graders at Pamplin Elementary School planned a Metric Carnival for students at all grade levels on May 11, 1978. There were nine events with winners from each grade level for each event. Blue, red, and white ribbons were awarded first, second, and third place winners and a metric ruler was awarded to the person who was the best in the event. Mrs. Janet Morgan's second grade won the award for finding the most ten centimeter objects in the Treasure Hunt.

Students who performed best in the nine events were Lloyd Wesley, Kelly Tolley, Tara Walker, Eugene Taylor, Butch Taylor, Shawn Morris, Rena Hammer, Darlene Hix, Robin Maxwell Charlen Scruggs, Norma Jean Richardson and Darren Tolley.

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DIAL GOOD NEWS
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ST. LUKE

Sunday, May 14, was an active day for mothers of the St. Luke Community and nicely spent.

Mrs. Tenessa Baker and her granddaughter, Miss Sandra, were week end visitors of Mrs. Grace Walker, her aunt for Mother's Day. Mrs. Walker also received lovely cards from her son, Sgt. C. J. Walker of Texas and other relatives and friends.

Mrs. Eva Clarke was honored by her daughter by taking her out to Ramanda Inn for dinner Sunday. The list included Mr. and Mrs. Robert Lipscomb and their three children from Alexandria, Mrs. Inez Patrick and one son, Mrs. Ruth Hamlett and one daughter and Mrs. Louise was invited to enjoy the festive occasion. It was greatly enjoyed.

Mr. and Mrs. Lipscomb and children left Sunday night for Alexandria after a very enjoyable evening. Mother's Day will be long remembered the honored ones.

Mrs. Anna Canada spent the week end of the fourteenth in the home of her son and daughter-in-law in Richmond, Mr. and Mrs. Alfred Canada.

Mrs. Edith A. Jones, of Lynchburg, is now out of the hospital and doing better at the home of her daughter.

Much rain is holding the farmers back a bit. They look forward to a better time.

Mrs. Louise Canada received many beautiful Mother's Day cards from her family, relatives and friends.

David A. Jones

RECEIVES DEGREE

David A. Jones was among the graduates receiving bachelor degrees from the University of Richmond on Sunday afternoon. The commencement exercises were held at the Robins Center on the University campus.

Griffin Bell, Attorney General of the United States, was commencement speaker.

David is a 1974 graduate of Appomattox County High School. He is the son of Mr. and Mrs. R. David Jones of Ashland, formerly of Appomattox.

The Pastor Speaks

Pentecost, the 50th day from Easter, was a remarkable event. I shudder when I hear arguments about in what sense the Apostles spoke in tongues. What could be less important.

In a very real sense the first Christian Pentecost was a reversal of the famous and significant myth of the Tower of Babel. In the Tower of Babel myth Man attempted to reach God under his own steam. God was "up there". He was transcendent and unknown, and we, Man, shall solve this problem by building a tower to "up there" and we'll find out about God.

We still do it. Philosophers and social scientists of various disciplines have perhaps continually worked on the Tower of Babel - trying conscientously and sincerely to bring to humanity the Spirit of Goodness. These attempts fail. Schools of thought and action arise and the vocabulary becomes confused just as happened in that wonderful Old Testament myth in the book of Genesis [it is more valuable as a myth than it would be were it known to be an historical truth].

Jesus, we might say, is the Tower of Nazareth - humanity's successful attempt to reach God. Just as Jesus was God who "came down" to Man so He is Man who "ascended" to God and we live in and participate in that same Manhood.

Jesus, rather than being the confuser of understanding, however, is the rectifier of understanding. In Him we see God. Through Him we approach God. In Him we have an advocate with the Father. He is The Way. By our participation in His Body, by giving up our old selves in favor of our self in the new creation instituted by God in Jesus, by our hearing the Truth in Christ we are all brought to oneness with God - a reversal of the Tower of Babel.

Christians do not expect the complete solving of the human dilemma through the social that all followers of Christ must be circumcised, law-abiding Jews, who would not associate with the "unclean" Gentiles. Substitute some other word for "uncircumcised" and their criticism of Peter sounds perfectly contemporary.

Withstanding God

These men were critics all right: they criticised Peter's association with the Gentiles, they criticised his preaching to them, and they were extremely critical of the implication that these Gentiles might have been treated and accepted as converts to Christ.

It is a disturbing picture that Luke paints for us in Acts 11. Some of these critics were undoubtedly men who had personally known Jesus in the days of his earthly ministry. They had heard his teachings and had seen his miracles. They had witnessed his sacrifice on Calvary, yet as we see them in Acts 11 they seem to have missed the whole meaning of the Good News. They still saw a wall—between Jew and Gentile—where in fact Christ had torn down a wall. They still saw a limited, parochial God where Jesus had pointed to a Heavenly Father for all people. They appear less as disciples than critics and the spirit in which they took Peter to task could hardly have reflected the spirit they had seen in the Master. How could they so have missed the boat?

How can we continue to miss it today?

(Based on outlines copyrighted by the Division of Christian Education, National Council of the Churches of Christ in the U.S.A. Released by Community Press Service.)

THE BIBLE SPEAKS

BY LAWRENCE W. ALTHOUSE

THE CRITICS

Lesson for May 21, 1978

Background Scripture: Acts 11
Devotional Reading: Ephesians 2:11-22.

Rev. Althouse

Someone once defined a drama critic as "a person who can neither act or write plays but criticizes those that do." That may not be an entirely fair definition, but I can't help thinking that there is more than just a little truth in it. In fact, this truth isn't limited just to drama, for we often find that the critics in almost any field are those who talk a far better game than play it—if indeed they can play at all.

The circumcision party

I find this true in the field of religion, too. It often seems that we have far more self-appointed critics than we really need, people who devote themselves to telling everyone else what they are doing wrong. Of course, this is hardly a contemporary development, for the Bible indicates that we have always had an overabundance of critics in religion.

For example, in Acts 11 we find that, although the church is very, very young, some parties and factions had already sprung up within the church. Following his experience with Cornelius the Centurian at Caesarea, we are told that "when Peter went up to Jerusalem, the circumcision party criticized him" (11:2). "Why did you go to uncircumcised men and eat with them?" they demanded.

This party in the church held

SQUAD ANSWERS CALLS

Cont'd from Page 1

hemmorage.

In addition to the calls answered, seven and one-half hours were spent showing equipment and how it works to health classes at Appomattox County High School.

For The Finest in Office Supplies See The Times-Virginian - Front Entrance - Court Street - Appomattox, Va.

Fighting Fraud

Cont'd From Page 1

Jim Cobb, and Clayton Martin. Incidentally, the first board of directors consisted of Frank Allen O'Brien, Luther Morris, and Frank Smith.

Keeping pace with the growth of the county, the department too has grown; not only in the number of cases handled, but tremendous progress has been made in the method of handling. There are approximately fourteen to eighteen manuals that are at present being used on a regular basis for reference in the dispensation of cases. An in-service training program keeps the staff members familiar with changing rules and regulations. The agency work must be approved on a monthly basis by the Local Public Welfare Board.

The Food Stamp Program, under the jurisdiction of the USDA Board is at present serving 137 households, 513 individuals; it seems that considerably less people need assistance in the spring and summer according to Randy Williams, Food Stamp Eligibility Worker.

Mrs. Nancy Carwile, Eligibility Worker in the area of ADC, (Aid to Dependent Children), says that there is an ADC caseload of 103 with a total eligibility caseload of 451. Total number of individuals receiving assistance in the Medical Assistance Program is 685.

With the large number of cases handled in Appomattox County, there is always the possibility of attempted fraud in some instances. Several cases in the county of Appomattox are being observed very closely because of suspected fraud.

"At the present time there is concentrated effort in the Federal, State, and local government for each agency dealing with public assistance, food stamp program, medical assistance," or whatever, to strengthen the fraud investigation program," said Mrs. Babcock, Director.

Virginia Staute 63.1 - 124.1 regarding the unauthorized use of food stamps; 1. Whoever knowingly transfer, acquires, alters, and uses food stamps in any manner not authorized by law shall be deemed guilty or larcent. 2. Petty larceny (under $100.00) is punishable by one year in jail or a 41,000 fine or both. 3. Grand larceny (over $100.00) is punishable by a sentence of 1- 20 years.

Whoever obtains, or attemps to obtain, by means of a willfully false statement or representation, assistance to which he is not entitled shall be deemed guilty of larcency.

The usual methods of committing fraud are as follows: a. Client does not report income or a change in income; b. Client does not report a change in household size or location; c. Client does not report resources such as land, bank accounts, or vehicles.

Both Mr. Williams and Mrs. Babcock emphasized that it is not necessary to be in possession of food stamps to be guilty of fraud. If an individual has merely filed a application for assistance and withheld information or given information that is in any way inaccurate or incomplete.

Randy Williams has been appointed Fraud Coordinator for the Appomattox County Department of Social Services. While the agency is anxious to assist those people needing help, they are equally anxious to expose those individual who practice or even attempt to practice fraud.

In a second article we will continue with a closer look at the various departments of Appomatox County Department of Social Service.

Give the neighbor's kids an inch and they'll take a yard.

-Quote

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GOOD NEWS FOR HOMEMAKERS

By Shirley W. Walton
Extension Agent

This week information on the most used spices and herbs will be featured.

ALLSPICE (Spice) - This delicately fragrant West Indian spice tastes like a blend of nutmeg, cinnamon and cloves. It is wonderful, when ground, in cookies, pudding, mincemeat and pies. Used whole, it is an all-time favorite for seasoning pot roasts and pickles. Most people think allspice is a mixture of spices as the word implies - but it is derived from a single source, the berry of an allspice tree.

ANISE (Aromatic Seed) - Used by the Romans to ward off the "evil eye," anise seed today lends a different sort of enchantment. Lovers of liceries will like the flavor it gives cookies, candies and cakes. It is delicious, too, sprinkled on sweet rolls, coffee cakes and cookies.

BASIL (Herb) - The Greens had a word for it - "king," the literal meaning of the name Basil. This royal herb is indispensable for tomato dishes. It gives zesty flavor to eggs, soups, salads, stews and meat pies - to peas, squash and string beans, too. Sprinkle on lamb chops before broiling.

BAY LEAVES [LAUREL] (Herb) - The herb once used to crown Greek heroes is now prized as a seasoning for stews, soups, meats, pickles, sauces and fish. The flavor is sharp and the fragrance pungeant. Be careful! Bay can be overpowering. Sometimes half a leaf is better than one!

CARAWAY (Aromatic Seed) - Holland's pride, and what would rye bread be without it! Classic in cookies and cakes, this aromatic seed adds piquant flavor to sauerkraut, noodles and cheese. Sprinkle some on pork, liver and kidneys before cooking.

CAYENNE (Spice) - Go easy with this one - a touch is enough! This fiery spice from Mexico and Japan is the hottest of the red peppers. It gives zing to meats and gravies. Used with restraint, it will perk up eggs, sauces, vegetables and fish. It is one of the ingredients in curry powder.

CELERY SEED [Aromatic Seed) - Rumor has it that Marco Polo brought these seeds from India and introduced them to Europe. A member of the parsley family, they have almost the same taste as vegetable celery. They give a pungent taste to sauces and salads, pickles, soups and vegetables. If you plant celery seed, you will not get the celery that we eat.

CHILI POWDER (Blend) - We're indebted to the ancient Aztecs for this racy blend of chili peppers and other spices. Cumin, garlic and oregano are ground and added. See the zip it gives cocktail sauces and eggs, gravies, stews, meat loaf and hamburger - not forgetting that Mexican institution, chili!

CHIVES (Herb) - This is a perennial herb that grows about 8" or 10" high and has an attractive, violet-colored flower. It was frequently used as an ornamental border planting in Old Virignia gardens. The fresh, tender leaves may be used in any food that is improved by a delicate onion flavor. The chopped, fresh leaves are especially good in salads and omelets or scrambled eggs. They are also used in soups, stews, sauces, vegetables, soft cheeses and other foods.

CINNAMON (Spice) - This spice is the bark of the cinnamon tree. However, the commercial product on the supermarket shelf is made from the bark of the cassia tree, a member of the same family, but warmer and spicier. Use whole in pickling or preserving and as flavoring for puddings and stewed fruits. Ground, this spice is a favorite in baked goods and mashed sweet potatoes.

CLOVES (Spice) - Native to Indonesia, wars have been fought over this warm, rich spice. Once only for the wealthy, today everyone can enjoy it. It is delicious whole for baked ham, pickling and spicy syrups; ground, in baked goods, vegetables and chocolate pudding.

CORIANDER (Herb) - Once thought to induce avarice, this pungent herb is to be used sparingly! The seeds, howver, are milder. Their lemon-peel-with-sage flavor gives character to pickles, poultry stuffing, cookies and gingerbread. It is good in tossed green salads, too. The seed of this herb is an aromatic one.

CURRY POWDER (Blend) - Exotic blends of ten or more spices, curry is the standby of Indian cookery. Wonderfully versatile, it gives an exciting pickup to leftover meats, stews and fish dishes. Try it in French dressing, also with rice, shrimp, chicken, eggs and vegetables. The color comes from the goldenrod yellow of tumeric.

DILL (Aromatic Seed) - Pickles were flavored with dill seed as early as the 17th Century. Almost an all-round herb, the tender fresh leaves as well as the seeds have a crisp flavor that peps up eggs, cheese, meat, fish, salads, potatoes and beans. Dill was used as medicine before it landed in the cooking pot.

GINER (Spice) - Originally from the Orient, now the pride of Jamaica, this aromatic, pungent spice is a universal favorite. Cracked, it gives zest to preserves and pickles; ground, it perks up pot roasts, gingerbread, pies, cakes, cookies and canned fruits.

GARLIC (Herb) - Was the herb most grestly missed by the Israelites as Moses led them to the Promised Land.

MACE (Spice) - The outer covering of the nutmeg seed, this spice is something like nutmeg in flavor, but less sharp and pungent. Ground, it's a "must" for all yellow and pound cakes. it gives a golden hue and delightful flavor to them. Whole, it improves stewed fruits, fish, sauces, preserves and pickles. To make whipped cream more delicate, try one teaspoon ground Mace with one pint whipped cream.

Next week this information on spices and herbs will be continued.

RECIPE OF THE WEEK
Irene's Dried Apple Pound Cake

2 cups cooked dried apples
2 cups sugar
1 egg
1 stick butter
1 cup raisins (soaked in water)
2 cups plain flour
2 teaspoon soda
1 teaspoon clover
1 teaspoon allspice
1 teaspoon cinnamon
1 cup pecans(chopped)
Mix the above well. Bake for 1 hour and 15 minutes at 350 degrees in tube pan.
Frosting
1 stick butter
1 cup brown sugar
¼ cup milk
Cook this 1 minute (rolling boil). Take off stove, add 1¾ cups sifted powder sugar and 1 block (small) cream cheese. Beat and spread on cake.
NOTE: A special word of thanks is due Mrs. Irene Kanipe for sharing this delicious recipe with our office.

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